



Dessert Buffet Options 2019

(please choose 2 or 3 options from our list)

£3.75 per head range

Individual Raspberry Pavlova (G/F)

Individual Sherry Trifle

Black Forest Gateaux

Strawberry Cheesecake

Lemon Cheesecake

Individual Chocolate Mousse Pots (G/F)

Chocolate Brownies with Chocolate Sauce (G/F)

Chocolate Fudge Cake

Eton Mess Cheesecake

Lemon Meringue Cheesecake

£4.50 per head range

Blackberry Crème Brulee, served with Amoretti Biscuits
(or can be made as Raspberry Creme Brulee) (G/F without the biscuits)

White Chocolate and Raspberry Cheesecake

Classic Eton Mess (G/F)

Mango and Coconut Brulee Cheesecake

Summer Pudding

Lemon Meringue Pie

£4.50 per head range continued

White and Dark Chocolate Cheesecake

Fruitti de Bosco with Forest Fruits Compote
(patisserie cream pastry case topped with a layer of sponge and forest fruits)

Coffee and Mandarin Gateaux drizzled with Chocolate Sauce

Fruits of the Forest Cheesecake

Individual Burnt Lemon Tart

Chocolate Truffle Torte flavoured with Brandy

Tiramisu

Individual Chocolate and Orange Pot topped with Mascarpone (G/F)

Summer Berry Tart with Chantilly Cream

Belgian Chocolate and Raspberry Tart

Rhubarb Fool (G/F)

Lemon and Blueberry Cheesecake

Chocolate and Caramel Crunch Cheesecake

Salted Caramel Chocolate Tart

Frosted Carrot Cake Cheesecake

Chocolate Brownie Torte

*All of our desserts are served with
a Selection of Fruit Compote, Fruit Coulis and Cream*

Please note that all prices quoted will be subject to VAT at the standard rate

**Vegan and alternative gluten free desserts are available on request*



Warm Option Desserts

Rhubarb and Ginger Crumble with Custard

Spiced Plum Pudding with Crème Anglaise

Bakewell Tart with Ice Cream

Bread and Butter Pudding with Marmalade Custard

Plum Crumble Pie with Custard

Steamed Chocolate Pudding with Chocolate Sauce

Jam Sponge Pudding with Custard

Apple and Blackberry Pie with Cream / Custard

Fruits of the Forest Crumble Pie

Traditional Spotted Dick with Marmalade Custard

Sticky Toffee Pudding with Caramel Sauce

Fig, Plum and Pistachio Frangipane Tart, with Vanilla Pod Ice-Cream*

Apple and Almond Tart with Custard

£4.25 per person (ex VAT)

*Ice cream can only be provided if there is access to a freezer



Fruits

Exotic Fresh Fruit Platter
(Slices of Pineapple, Melon, Kiwi, Mango and Strawberry)

Fresh Strawberries and Cream

Exotic Fruit Kebabs with Chocolate dipping Sauce

Summer Berries marinated in Balsamic Syrup
(Strawberries, Raspberries, Blueberries and Blackberries)

*(please select **one** option)*

£3.75 per person (ex VAT) if instead of a dessert
or **£2.00 per person (ex VAT)** if in addition to a dessert

Fresh Fruit Salad (Diced fruit)

£2.75 per person (ex VAT) if instead of a dessert
or **£1.50 per person (ex VAT)** if in addition to a dessert

Cheese Buffet

'A stunning Display of English and Continental Cheeses
with soft fruit Garnish, Celery, Grapes and Biscuits'

£3.25 per person (ex VAT)

Camembert Cheese
with Plum and Apple Chutney, Celery and Walnut Bread

£3.25 per person (ex VAT)



Coffee

(price per person ex VAT)

Instant Coffee or Tea
£1.50

Freshly Brewed Coffee or Tea
£2.00

Freshly Brewed Coffee or Tea
with Chocolate Mints
£2.30

Freshly Brewed Coffee or Tea
with Strawberries dipped in Dark and White Chocolate
£2.80

Freshly Brewed Coffee or Tea
With Truffles
£2.80

Freshly Brewed Coffee or Tea
With Liqueur Chocolates
£2.80

- *All of the above coffee options include a selection of fruit and herbal teas and decaffeinated coffee*
- *All prices quoted will be subject to VAT at the standard rate*

AHM Catering Experience

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